

IN THE SPECIFICATION:

Replace the paragraph beginning at page 5, line 5, with:

The flavouring compositions according to the present invention are especially incorporated in foodstuffs such as sausage, meat, reformed comminuted meat, meat replacers such as texturized vegetable protein, and pastry products in an effective amount, i.e., i.e. in an amount sufficient to impart or reinforce the desired flavour. As a general guide flavouring amounts of 0.01 to 1000, preferably 0.5 to 100 ppb (parts per billion =  $1 : 10^9$ ) are incorporated in foodstuffs which proportions are expressed as one a weight basis calculated on the foodstuff. The flavouring amounts actually incorporated depend on the individual palate and on the nature of the foodstuff. In flavouring compositions the amounts present may easily be a factor 10 to ~~10,000~~ 10,000 higher than in the actual flavoured foodstuff.